

2007 PETITE SIRAH



A single vineyard wine grown on our high altitude mountain vineyard at 2000 to 2400 feet elevation located on Mt. Konocti directly overlooking Clear Lake in the Red Hills Lake County AVA.

- *Block 11 is a small knoll of white chalk soil at an elevation of 2300 ft. surrounded by red volcanic soils. This naturally low-yielding white chalk soil greatly enhances the flavor and aroma intensity of Block 11 Petite Sirah.*
- *Northeast-Southwest row orientation. High elevation and daily wind/breeze directly from the Lake maintain acidity for a naturally balanced wine.*
- *As with all Fortress Vineyards wines, we have pursued significant sustainable vineyard practices. Rice straw mulch = 50% reduced water usage = 50% reduced diesel pump emissions = lower carbon footprint. Biofungicides used instead of sulfur. Night hand harvesting = lower picking temperatures = safer worker conditions as well as higher quality fruit.*

Harvest Date: September 19, 2007
 Alcohol: 14.5%
 Total Acidity: 0.67 gal/100 ml
 pH: 3.94
 Residual Sugar: < 0.1 g/L
 Cooperage: 15 Months New Oak (French & American)
 Cases produced: 338 6-Packs – 750 ml bottles
 Suggested Retail Price: \$35.00

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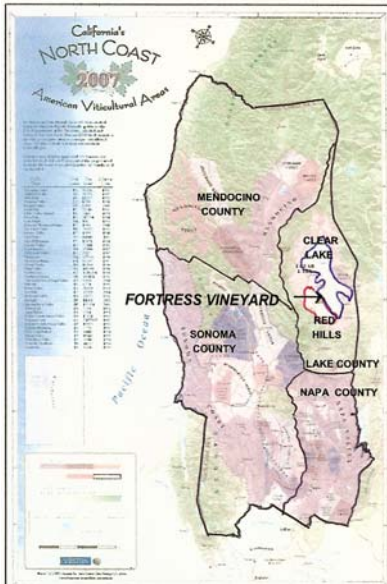


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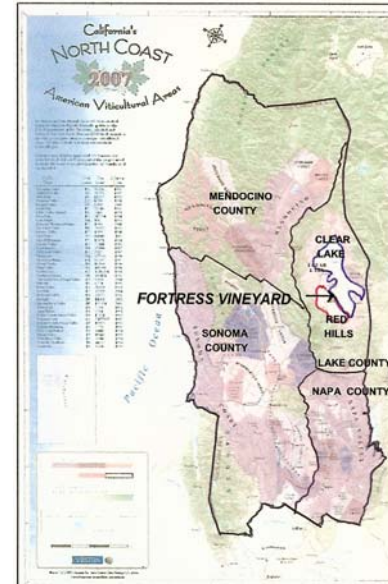


The Fortress Vineyard is a high altitude mountain vineyard rising dramatically up from Clear Lake in the Red Hills Lake County AVA. At 2000 to 2400 feet, the Fortress Vineyard has one of the highest elevations of all North Coast vineyards.

The combination of the constant breeze and wind coming directly from the Lake each day and the high elevation, provides a distinctly cooler and more moderate climate than other areas of the Red Hills AVA.

The California North Coast Appellation is comprised of Napa, Sonoma, Lake and Mendocino Counties.

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Fortress Vineyard elevation compared with other well-known vineyards:



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